CTM

CTMS

CT

CTS

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thermoplan	Activity log for documents	FORM 10072-0_E

Document:	Manual BW3 CT / CTS / CTM / CTMS REV-4

Modification journal

Revision	Date	Modifications	Inicials
0	2009-03-11	Basic document, first edition	RZ
1	2009-09-08	Included POD-versions of the machines	RZ
2	2010-08-03	Revised user display messages	MBO
3	2010-09-17	Added CTMS	RZ
4	2010-12-06	Added Handling / Troubleshooting of TS-unit from CTMS	RZ
5			
6			
7			
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9			
10			

Overview modifications

Page	REVISION											Page	REVISION											Page	REVISION										
	0	1	2	3	4	5	6	7	8	9	10		0	1	2	3	4	5	6	7	8	9	10		0	1	2	3	4	5	6	7	8	9	10
1	X			X								35				S	S																		
2	X			X								36				S	S																		
3	X			X	X							37				S	S																		
4	X											38				S	S																		
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X	Modifications in contents, corrections
S	New paging

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Installation and putting into operation

Important hints

INSTALLATION

Only an instructed service-engineer may install the unit.
The manufacturer is not liable for injuries caused by an improper mountig of the unit.

It is a requirement to:
a) Install the unit on a solid base.
b) The unit may not have a direct contact to the customer. The only exception are automated coffee-machines which are made for the self-service use.

POSITION AND LOCATION

It is recommended to install the unit in a location that is not nearby an air condition.
Do not install the machine in a warm or humid location.

POWER SUPPLY

The power supplies have to correspond with the data plate.

This appliance is electrically safe only when properly grounded as set forth in the current electric safety specifications. Check for compliance and, when in doubt, have the wiring thorougly inspected by skilled personnel. The manufacturers shall not be liable for any damage caused by faulty grounding.

Using adapters, multiple plugs and cable extensions are not recommended. Should they be indispensable, use simple or multiple adapters and extensions that comply with the current safety regulations, take care not to exceed the limit current load shown on simple adapters and extensions, and the limit power load shown on multiple adapters.

To prevent dangerous overheating, uncoil the power cord to its full length.

When the unit is permantly connected to a field terminal, a disconnect switch must be installed at the field terminal.
The disconnect switch shall disconnect all lines from power net, except grounding.
The distance of the contacts in the disconnect switch must be in minimum 3.0 mm.

WATER CONNECTION

The unit requires a cold water connection of 3/8-inch.
The distance between the machine and the water connection should not be more than 1 meter
(To connect the unit, use only the supplied original hose). The water pressure must be between 2 and 4 bar (29 - 58 psi).
If the water pressure is more than 4 bar (58 psi), you have to install in a pressure reducing valve.

WATER QUALITY

For getting a good and tasty coffee, the water quality is an important factor.
It is important to use drinking water only!
The optimal total water-hardness is 5-8 dH° / 8-14 fH°. In most cases, the use of an acitve-coal filter is necessary.
Ask a specialist.

WATER DRAIN

The distance between the water drain and the machine should not be more than 1 meter.
It is important that the water drain (tube) does not hang down to allow proper draining.

CLEANING

For hygenic reasons must to be accomplished a cleaning before the start-up of the equipment.

Caution: Please DO NOT clean the milk tank, bean hopper, puck drawer or drip tray in high concentration alcohol based ceaners, such as cleaning alcohol, ethanol, methanol or other strong detergents. Also prohibited to use for cleaning are acetic acid etc. Futhermore DO NOT put plastic parts, (polyamids), into microwave ovens at any time as the micro waves will affect and deteriorate the plastic material quickly.

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Installation and putting into operation

Important hints

DISPOSAL

Packaging Material:	The packaging material (cardboard, plastic foil PE and polystyrene EPS) must be recycled.
Disassembly of Equipment:	Disconnect equipment from power. If the equipment is hard-wired it must be disconnected by an authorized service agent!
Safety Instructions:	In order to avoid any accidents caused by inappropriate use or in particular by playing children the equipment must be put out of operation. Unplug unit from power source or in case of have hardwired installations have it disconnect by an authorized service agent! Subsequently cut off plug from power cord.
Disposal Instructions:	The proper disposal of your old appliance will help prevent damages to the environment and injuries to human health. The old equipment is not worthless waste. If disposed properly it is possible to recycle its raw materials. Make sure that the old equipment is disposed of or recycled according to local regulations. For any further information about disposal, please contact your manufacturer agent.

GENERAL SAFETY HINTS

1. In case of an emergency, immediately remove the plug from the power socket.
2. Check that the voltage quoted on the rating plate is the same as your mains voltage.
3. Use only the specific power supply cord. The use of incorrect connections voids the warranty!
4. Your machine is made for indoor use only.
5. The hot water tube, steam, hot water and coffee are very hot. Avoid direct contact with the skin. (Danger of burning/scalding)!
6. Remove the plug from the mains socket if you will not be using the machine for an extended time (holidays). Before cleaning and servicing, remove the plug from the mains socket and let the machine cool down. Do not unplug by pulling the cable.
7. Do not use the machine if it is not operating perfectly or if is shows any sign of damage. In case of any malfunction or damage notify your nearest service agent.
8. Never immerse the machine, cable, or plug in water or any other liquid.
9. Keep the power cord out of reach of children.
10. Never leave the power cord near or in contact with hot parts of the machine, a source of heat, or a sharp edge.
11. When the power cord or plug is damaged, you may not use the machine. In order to avoid danger, have the defective part repaired or replaced by.
12. Never place the machine on a hot surface, e.g. a heating plate. Never use it around an open flame.
13. Place the machine on a flat, stable, heat resistand surface...

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Daily set-up

- ☑ Check expiration date of coffee beans
- ☑ Make sure that you have sufficient cups
- ☑ Preheat cups

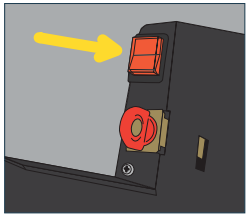
Note:

We recommend to discard the first 2 coffees from each grinder upon start-up of the machine or if the machine did not produce any beverages for hours to get the best quality and taste from your coffee.

1.

☑ Turn on coffee machine

Remove the grounds drawer and press the red button on the left and above the tablet holder.

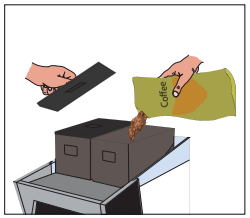


☑ Initial Rinse

The machine demands to rinse the unit. Press the cleaning key on the display (takes about 50 sec.).

☑ Coffee boiler is heating

☑ Fill up the bean hopper with fresh coffee beans



☑ Coffee beverages can now be dispensed

Recommendation:

Fill the bean hopper with only the amount of beans you really need.

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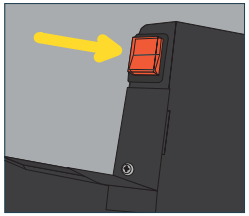

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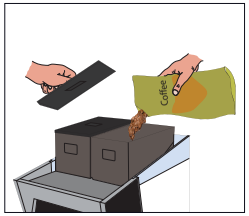

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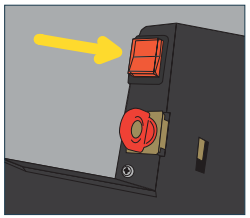

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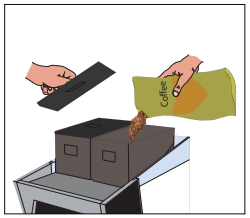

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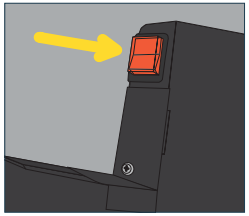

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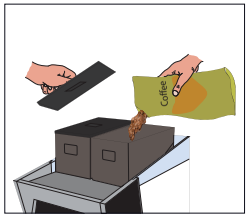

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Recommendation:

Store the beans vacumm-packed in the fridge over-night.

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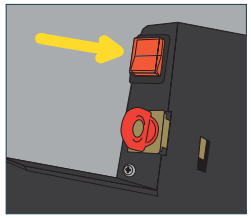

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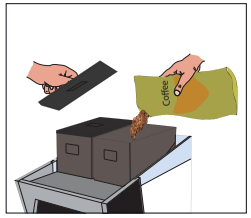
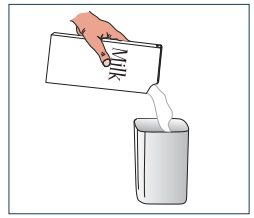


☑ Coffee beverages can now be dispensed

2.

☑ Fill up the milk container with milk



☑ All beverages can now be dispensed

Recommendation:

Fill the bean hopper with only the amount of beans you really need.

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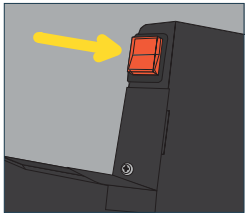

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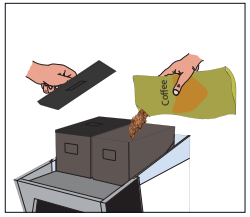

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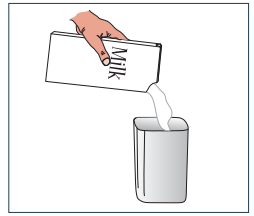

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Recommendation:

Fill the bean hopper with only the amount of beans you really need.

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Daily set-up

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- ☑ Make sure that you have sufficient cups
- ☑ Preheat cups

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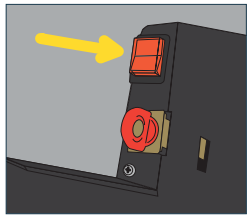

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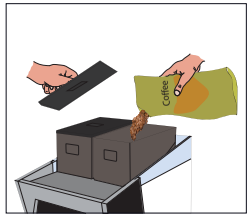

☑ Coffee beverages can now be dispensed

2.

☑ Place suction tube in a new milk container.

☑ All beverages can now be dispensed

Recommendation:

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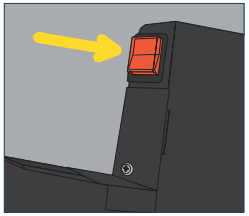

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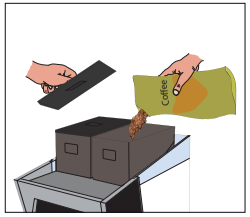

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Recommendation:

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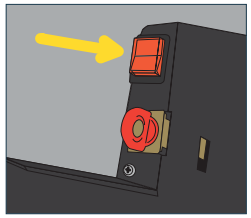

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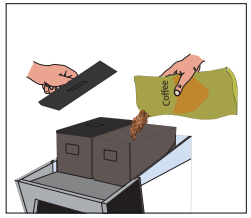

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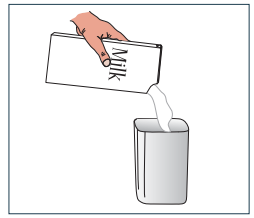

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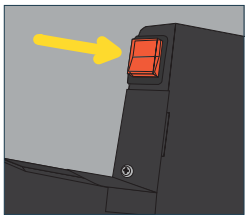

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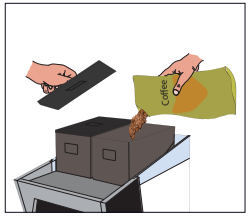

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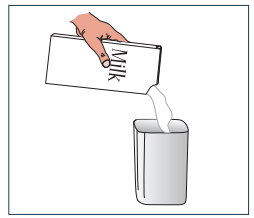
2.

☑ Fill up the milk container with milk



☑ All beverages can now be dispensed

Recommendation:

Fill the bean hopper with only the amount of beans you really need.

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Safety in operation

Important hints

OPERATION

The unit must be serviced only by trained personnel.
The units machine not be used to produce other products than described in the manual.

General safety notes

Beside the hints and notes the following general safety notes have to be observed in any case.

SCALD DANGER

Using hot water have to be made carefully.

- Do not handle underneath the product-outlets.
- Coffee-, milk-, tea- and steam-products may cause scalding.
- Do not touch any of these outlets during or after dispensing a product.
- Take caution if you handle milk in a unit with a milk-heater. Touching the Thermofoam-System may could cause scalding.

VENTILATION/ WATER-PROTECTION

Do not cover the ventilation slots.
Take care that no water enters into the ventilation slots.

CLEANING OF THE UNIT

The daily cleaning is not only an absolute „must", but also a guarantee for a constant good coffee taste and ensures a longer life for the machine.

AFTER-SALES SERVICE

On the display of the coffee-machine appears a message, if a service is required.
In any case the machine has to be serviced all six months by a trained technician. Unplug the power-supply before servicing the machine.

Important: The power supply must be disconnected before working in the unit.

MOVING

- Before moving the unit the milk - container has to be emptied.
- Pay attention to the weight of the machine.
- Use gloves for moving unit by hand.

CHANGES MODIFICATIONS

It is prohibited to change something on the unit. The manufacturer is not liable for accidents caused by changes made inside or outside the machine.
Only trained technical personnel is allowed to work on the inside of the machine.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

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Customer information

The way to the perfect coffee enjoyment

COFFEE

- Use only high qualitiy coffee.
  Type, roasting, mixture and the strength of the coffee should correspond to the desires of your customers. You will be able to see the result in your coffee-turnover and profit.

- Never open a receptacle which contains coffee longer than necessary.

- Do not refill the bean-hoppers before longer breaks (night, holidays...).

- We recommend to supply and empty a double-portion coffee after a longer break. Afterwards you get a coffee of good quality.

- Store your coffee in a cool and dry place. You can store the coffee deep-freezed for several months without loosing quality.

FOR COFFEE ENJOYERS

Your coffee-machine,besides the choice of the powder quantity, has special setting-possibilities for the three most important steps for the whole product-range for:

1 cup mill 1	1 cup mill 2
2 cups mill 1	2 cups mill 2

Pre-brew time
This time shows how long the coffee-powder will be moistend in the brewing chamber. This time chosen is perfect, if no water drips into the cup yet.

Relax time
During the relax time it is possible for the coffee-powder to swell. The coffee-powder gives in this time already the first aroma to the water. For the ristretto and espresso this time is to choose longer than for a long coffee, where only a short or no pre-brew and relax time should be set. The relax time is about the same or slightly higher than the pre-brew time.

Press after
This is the last but most important setting of the pre-brew-cycle. Here, the swollen powder will be pressed after. For smaller coffee quantities as there are for Ristretto and Espresso the press after time is set stronger to access the right outlet time. The basic rule is, that the brewing time should be the same for all products. That means, if the water quantity is low (Ristretto, Espresso), the outlet time is smaller.

SETTING

User
As an exclusivity your machine offers the menu „coffee aroma".
An automatic harmonized possibilty to change the pre-brew steps in one menu.

Service-Engineer
The trained service-engineer and coffee-specialist may set these steps separately too. .

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General View

CT

Bean hopper mill 2

Bean hopper mill 1

Touchscreen

Coffee outlet

Coffee grounds drawer

Drainage tray grill

Drainage tray

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General View

CTS

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General View

CTM

Refrigerator with milk container

Bean hopper mill 2

Bean hopper mill 1

Touchscreen

Coffee / milk outlet

Coffee grounds drawer

Drainage tray grill

Drainage tray

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Geräte View

CTMS

Bean hopper mill 2
Bean hopper mill 1
Touchscreen
Refrigerator with milk container

Coffee / milk outlet
Coffee grounds drawer
Drainage tray grill
Hot water outlet
Drainage tray
Steam outlet

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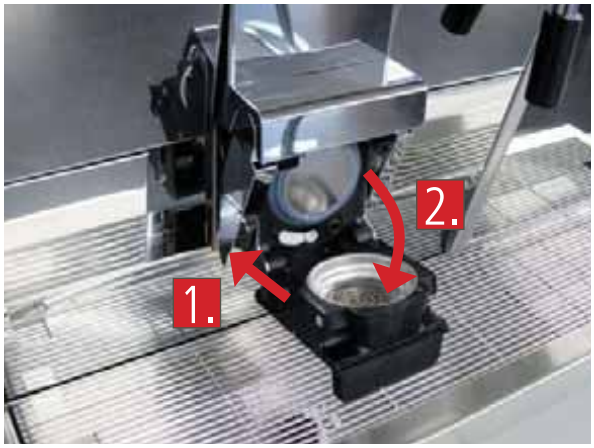
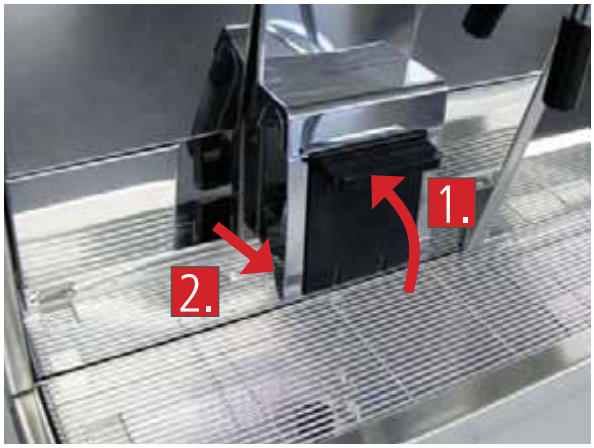
All BW3 machines are also available with a POD instead of the standard coffee / milk outlet.

To dispense a POD product do as follows:



1. Press both levers to the back and open the POD



3. Close POD

2. Put your product into POD

4. POD products are available for 10 seconds. Press the „stop"-button to cancel.

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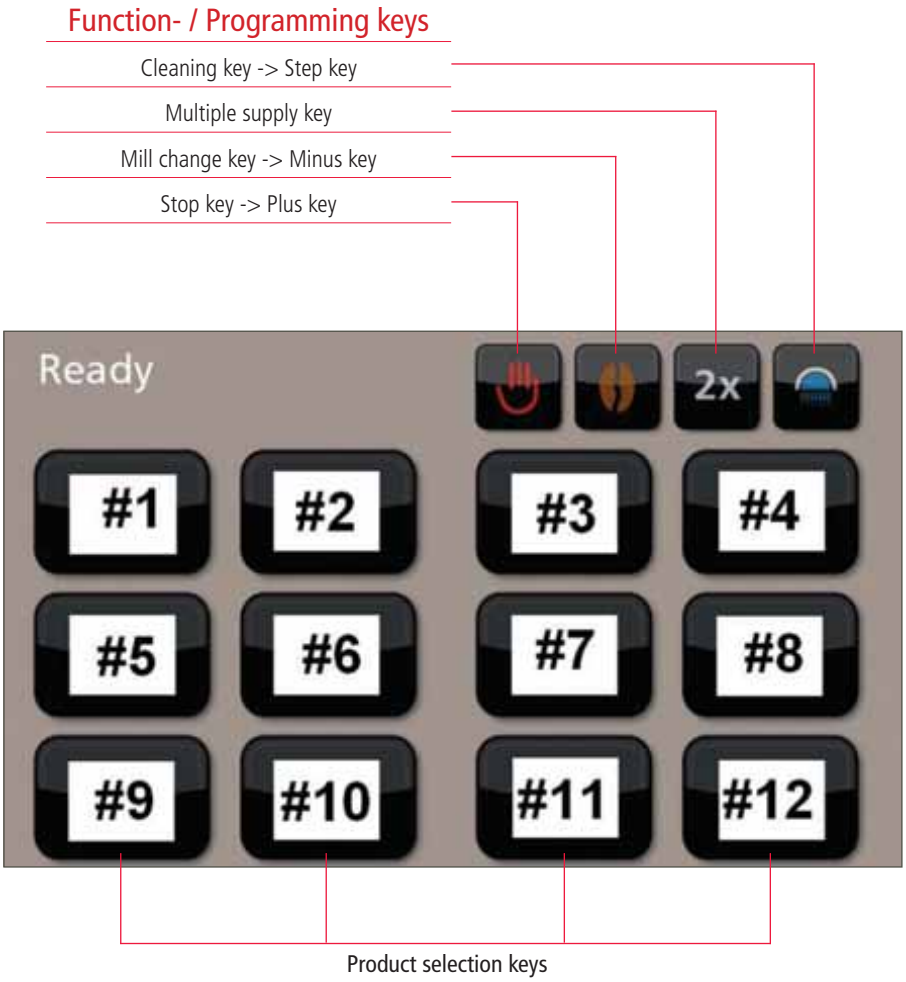
Touchscreen

Function- / Programming- / Product selection keys



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Touchscreen

Product selection examples

The keyboard consists of:

- 8 or 12 product selection keys and
- 4 function keys.

The product selection keys are preprogrammed at the factory (see page 25), but can be easily reprogrammed at any time by the user to suit individual needs.

The „Mill change" key and the Double-portion key make it possible to program four different product variations (such as four espresso portions) using the same proudct selection key.

Espresso from mill 1

Double espresso from mill 1

Espresso from mill 2

Double espresso from mill 2

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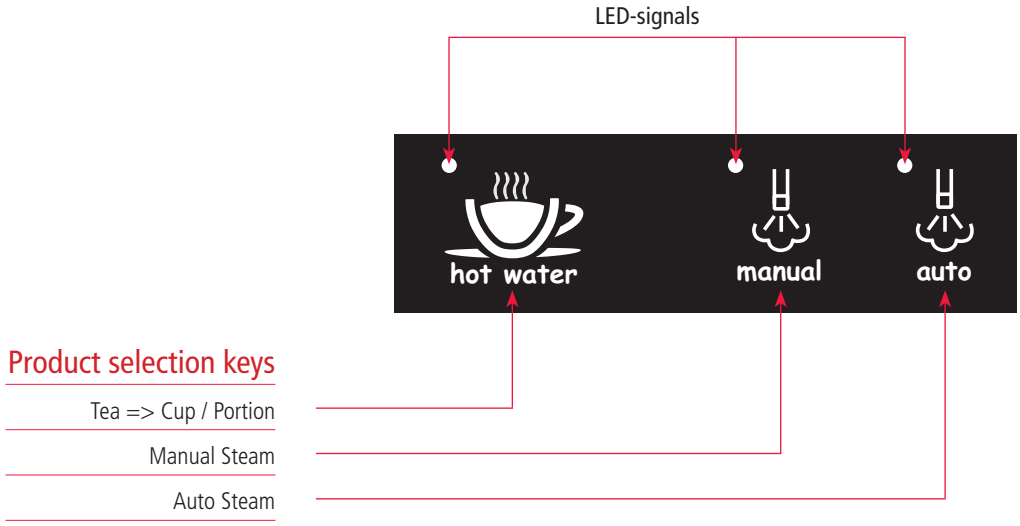
Handling / Programming of TS-unit from CTMS

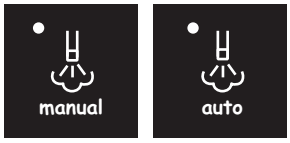


TEA WATER SUPPLY

The unit has two tea-water-keys, for example:
- water supply for one cup
- water supply for one portion

STEAM SUPPLY

Two keys are for the supply of steam.
- Manual steam: Steam can be portionned
- Auto steam: The steam is controlled by the NTC sensor (73 °C / 163 °F).



USE OF KEYS

All products can be dosed. That means, each one of the 3 product keys has a separate timer. So it is possible to dose each key for the desired water- or steam-quantity. All three products are start/stop products with time- resp. temperature- control.

The stop-possiblity works as follows:
Press the corresponding key once again during the supply of the water and the supply stops. Usually the two tea-keys are dosed.

For the steam-product we recommend the start/stop supply. The time observation for the steam-supply is just to set a limit for the maximal supply time.

PROGRAMMING

1. Turn the unit on and let it heat up.
   => LED's flashing until the boiler is filled with water.
2. Turn off the main switch.
3. Press and keep depressed one of the product keys.
4. Turn on the main swich.
5. Stop pressing the product key.
   => now, the LED-signals of the 3 products are flushing.
6. Press now the product keys to set the desired portions. The unit recognizes and stores the supply time of the products if you turn the machine off and again on.

   Attention:
   The steam Auto key is combined with a NTC-probe and must be setted with a temperature measuring-instrument. Base setting: 73 °C / 163 °F ex work.

7. Turn off the main switch and wait 3 seconds. Afterwards turn the machine on again. Now you are in the normal working mode.

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Base settings Products

Model CT

Model CTM

Model CTS

Model CTMS

Ristretto

W:80 K:20 M: -

2x W:160 K:30 M: -

Espresso

W:150 K:20 M: -

W:300 K:30 M: -

Coffee

W:270 K:20 M: -

W:540 K:30 M: -

House coffee

W:270 K:20 M: -

W:540 K:30 M: -

Model CT

Model CTM

Model CTS

Model CTMS

Hot Water

W:270 K: - M: -

2x W:6 (CTS) K: - M: -

Cappuccino

W:160 K:20 M:30

W:320 K:30 M:60

White coffee

W:160 K:20 M:20

W:320 K:30 M:40

Milk

W: - K: - M:60

W: - K: - M:120

Steam

D:90 K: - M: -

Latte Macchiato

W:160 K:20 M:30

W:320 K:30 M:60

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INDEX

Display messages: Errors that can be solved by the operater	
a.	Drawer Missing
b.	Ready
c.	Please wait While heating up
d.	Fill hopper M1 / Fill hopper M2
e.	Bean hopper missing or command unit up
f.	Machine Locked Start Cleaning
g.	Please Rinse unit
h.	Please add milk
i.	Milk empty
j.	Powder Error
k.	Cleaning break Insert Tablet
l.	Cleaning Key Missing Please Insert
m.	Cleaning Press rinse key
n.	Empty Drawer
o.	Voltage high 109%
p.	Voltage low 91%
Display messages: Errors that can't be solved by the operater (service technician required)	
q.	Flow Error
r.	Change filter
s.	Piston Error
t.	NTC Coffeeboiler Open
u.	PM Required
v.	Drain Tub
w.	Overtime error

If for any reason the machine had to be turned off, wait at least for 10 sec. before turning on again!

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Display messages: Errors that can be solved by the operater

	Display message	Description
a.	Drawer Missing	• Drawer defective or not inserted – Insert drawer • Contact service technician
b.	Ready	• Coffee machine is ready for next serving.
c.	Please wait While heating up	• Coffee boiler has not reached set temperature – Allow machine to heat about three minutes. • Contact service technician
d.	Fill hopper M1 (left side) Fill hopper M2 (right side)	• Bean hopper out of beans or hopper gate is closed. – Fill left hopper • Contact service technician
e.	Bean hopper missing or command unit up	• Bean hopper or command unit not correctly mounted – Lift command unit up and check the lever of the bean hopper – Close command unit (snaps in audibly)
f.	Machine Locked Start Cleaning	• Machine has reached a pre-programmed number of brew cycles, indicating a cleaning cycle must be performed. – Perform a cleaning cycle to clear message on display
g.	Please Rinse unit	• Machine demands a rinse – Press the „Cleaning“ button
h.	Please add milk	• Milk container almost empty, products are still ready for dispense. – Refill milk container

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Display messages: Errors that can be solved by the operater

	Display message	Description
i.	Milk empty	• Milk container is empty – Refill milk container
j.	Powder Error	• Too much coffee is ground, exceeding the fill capacity in brew chamber – Push the product key that prompted the error. If error reoccurs check the powder quantity and adjust the grinder finer. • Contact service technician
k.	Cleaning break Insert Tablet	• Cleaning was interrupted (e.g. power outage, manipulation during cleaning, ...) – Remove cleaning key – If necessary load two (2) new cleaning tablets into cleaning key – Reinsert cleaning key
l.	Cleaning Key Missing Please Insert	• Cleaning key is not correctly mounted – Insert cleaning key and turn it 90° clockwise
m.	Cleaning Press rinse key	• Cleaning has to be started again – Press the „Cleaning" button to restart the cleaning
n.	Empty Drawer	• Grounds drawer has reached the programmed number of coffee pucks and needs to be emptied. – Take out puck drawer and empty it. – The machine will automatically reset counter to zero. Note: Drawer must be removed by at least 5 seconds before counter is reset.
o.	Voltage high 109%	• The option „voltage control" is working (line voltage too high) – The tension is too high. As soon as the adjusted value is reached, all products can be served again.
p.	Voltage low 91%	• The option „voltage control" is working (line voltage too high) – The tension is too low. As soon as the adjusted value is reached, all products can be served again.

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Display messages: Errors that can't be solved by the operater (service technician required)

	Display message	Description
q.	Flow Error	• Contact service technician
r.	Change filter	• Contact service technician
s.	Piston Error	• Contact service technician
t.	NTC Coffeeboiler Open	• Contact service technician
u.	PM Required	• Contact service technician – (Dispense of products still possible)
v.	Drain Tub	• Contact service technician
w.	Overtime error	• Grind is set too fine. The coffee flow is too slow (more then 2 minutes). – Press „Cleaning" button • Contact service technician

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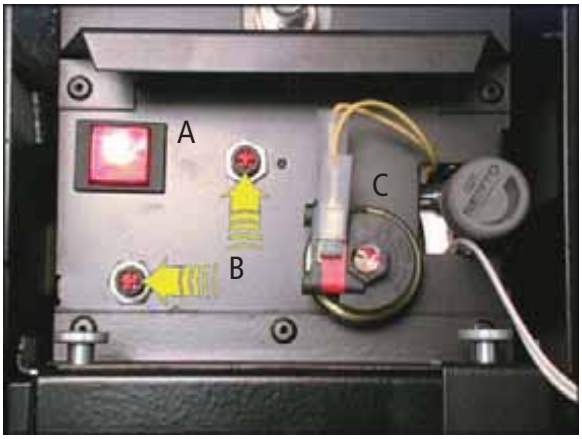
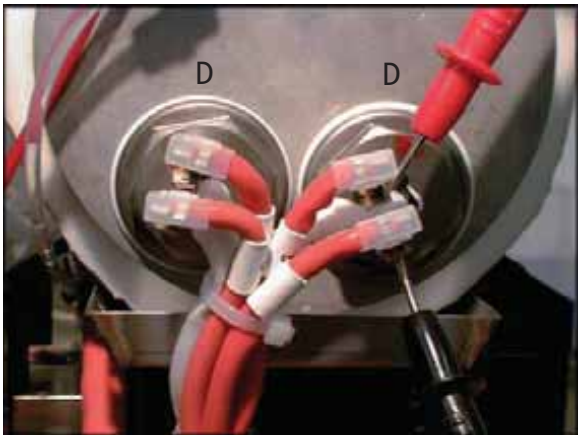
Troubleshooting TS-unit from CTMS

No steam, no pressure in the boiler (gauge reads 0 bar), can be a result of the following causes in order of probability:

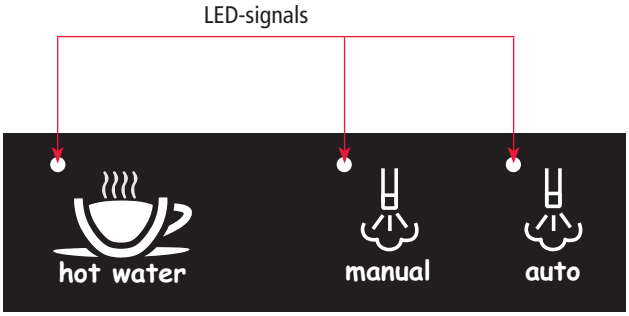
A) Main power switch is „OFF“
B) Both high limit switches are tripped
C) Defective pressure switch
D) Both Triacs 1 & 2 or both heating elements Q/R and S/T are bad
E) Defective power relay
F) No power from main power plug





HEATING UP

After turning the unit on, the three LED's will flash during the heating up.
As soon as the LED's stop to flash, the unit is ready for dispensing the tea and steam products



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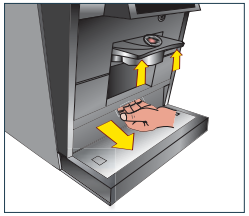
Preparation

- ☑ Black&White cleaning tablets
- ☑ Gloves

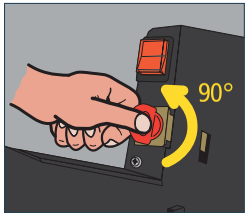
Use only the Black&White cleaning tablets (art.no. 70.00.06/box with 90 tablets or 70.00.05/carton with 36 boxes)

1.

☑ Remove the grounds drawer.

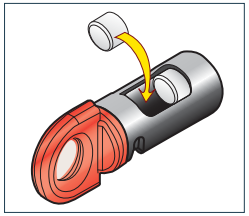


☑ Pull out the tablet holder by turning the black ring counter-clockwise.



☑ Load two (2) tablets into the tablet holder and reinsert tablet holder.

Reinsert the grounds drawer.



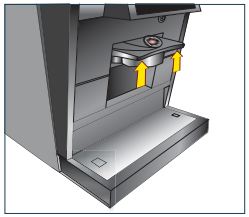
☑ Press the cleaning key on the display.

2.

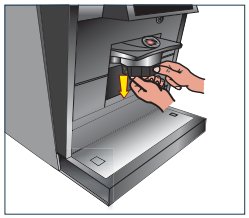
☑ The machine begins with the automatic cleaning which runs in 6 cycles. You can see the cleaning progress on the display.

☑ After about 5 - 10 min. the cleaning is done and the machine shows "Ready" on the display.

☑ **Daily cleaning of the coffee outlet:**
Pull the outlet head to the top position and unscrew the central screw.



Pull down the distribution block, clean it and remount the block with the central screw.



☑ **Cleaning procedure is completed**
The coffee machine can be prepared for the next operation.

Recommendation:

Store the beans vacumm-packed in the fridge over-night.

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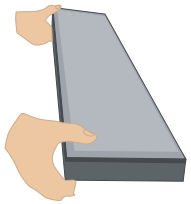
Preparation

- ☑ Black&White cleaning tablets
- ☑ Gloves

Use only the Black&White cleaning tablets (art.no. 70.00.06/box with 90 tablets or 70.00.05/carton with 36 boxes)

1.

- Empty and clean the drip tray before you start the daily cleaning process!
- Empty and clean bean hopper.



☑ Press both levers to the back to open the POD

☑ Slide the little white lever to the left side position

☑ Insert two cleaning tablets and close the POD

2.

☑ The machine begins with the automatic cleaning which runs in 6 cycles. You can see the cleaning progress on the display.

☑ After about 5 - 10 min. the cleaning is done.

☑ Press both levers to the back to open the POD.
Attention hot!!!
Slide the little white lever to the right side position. Close the POD.

☑ Cleaning procedure is completed
The coffee machine can be prepared for the next operation.

Recommendation:

Store the beans vacumm-packed in the fridge over-night.

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- ☑ Gloves

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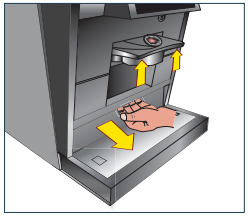
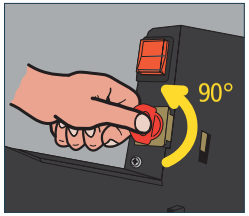
☑ Remove the grounds drawer.

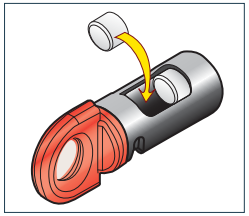


☑ Pull out the tablet holder by turning the black ring counter-clockwise.



☑ Load two (2) tablets into the tablet holder and reinsert tablet holder.

Reinsert the grounds drawer.



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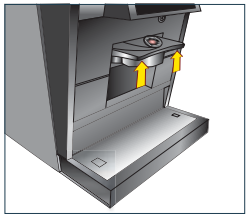
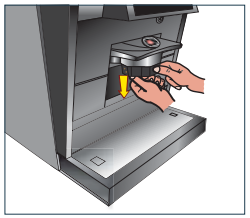
Pull the outlet head to the top position and unscrew the central screw.

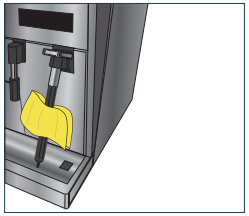


Pull down the distribution block, clean it and remount the block with the central screw.



3.

☑ **Clean the steam outlet and nozzle**
(Attention: Steam outlet and nozzle are hot. Danger of scalding!)



☑ **Cleaning procedure is completed**
The coffee machine can be prepared for the next operation.

Recommendation:

Store the beans vacumm-packed in the fridge over-night.

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Preparation

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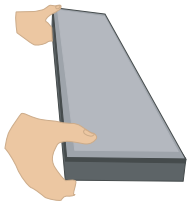
- ☑ Gloves

Use only the Black&White cleaning tablets (art.no. 70.00.06/box with 90 tablets or 70.00.05/carton with 36 boxes)

1.

- Empty and clean the drip tray before you start the daily cleaning process!
- Empty and clean bean hopper.



☑ Press both levers to the back to open the POD

☑ Slide the little white lever to the left side position

☑ Insert two cleaning tablets and close the POD

2.

☑ The machine begins with the automatic cleaning which runs in 6 cycles. You can see the cleaning progress on the display.

☑ After about 5 - 10 min. the cleaning is done.

☑ <u>Press both levers to the back to open the POD.</u>
<u>Attention hot!!!</u>
Slide the little white lever to the right side position. Close the POD.w

3.

☑ **Clean the steam outlet and nozzle (Attention: Steam outlet and nozzle are hot. Danger of scalding!)**

- Place the steam wand in a pitcher of ice water. Then press the „manual steam" key and let it steam for 2 seconds. Let the pitcher sit overnight.
- Remove the pitcher and blow out the steam wand. Sanitize the wand with a wiping cloth saturated in approved sanitizer.
- If the wand is clogged remove by turning counter-clockwise by hand and clean the inside of the steam wand and wipe off steam wand probe.
- Replace the steam wand by carefully sliding the wand over the probe. Finger-tightened the steam wand tube.

☑ **Cleaning procedure is completed**
The coffee machine can be prepared for the next operation.

Ready

<u>Recommendation:</u>

Store the beans vacumm-packed in the fridge overnight.

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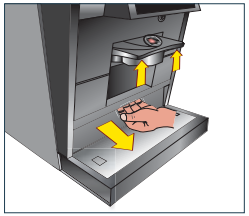
Preparation

- ☑ Black&White cleaning tablets
- ☑ Cleaning solution „**thermoblue**“
- ☑ Gloves and goggles

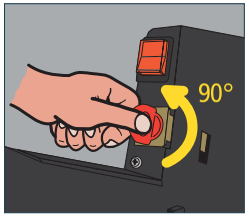
Use only the Black&White cleaning tablets (art.no. 70.00.06/box with 90 tablets or 70.00.05/carton with 36 boxes) to clean the water circuit, for the milk circuit use only the **thermoblue** cleaning detergent (art.no. 70.01.15/2.5Ltr. or 70.01.16/5Ltr.).

1.

☑ Remove the grounds drawer.

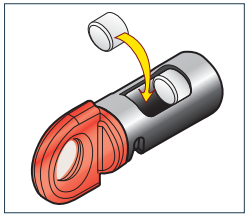


☑ Pull out the tablet holder by turning the black ring counter-clockwise.



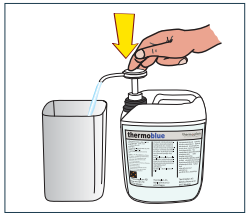
☑ Load two (2) tablets into the tablet holder and reinsert tablet holder.

Reinsert the grounds drawer.



2.

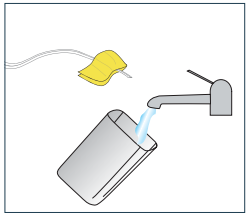
☑ Remove the milk container of the fridge and clean it. Pour 60 ml **thermoblue** into the container and put it back in the fridge.

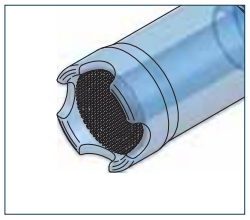


☑ Replace the suction tubes back into the container and press the cleaning key on the display.
The machine begins with the automatic cleaning which runs in 12 cycles. You can see the cleaning progress on the display.

☑ After the 8th cleaning cycle (after about 10 min.) the machine demands to empty and clean thoroughly the milk container.

Clean the milk container with fresh water and make sure that there is no **thermoblue** left in the container. Clean the suction tube and hull thoroughly and put the container back into the fridge. After pressing the cleaning key, the remaining 4 cycles will be started. Takes about 5 min.

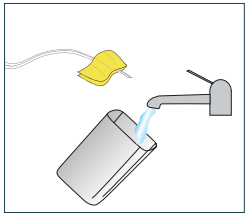




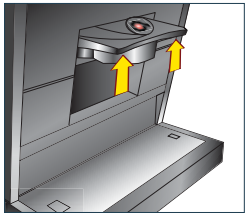
3.

☑ **After the 12th cleaning cycle:**

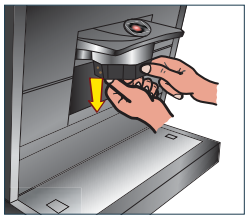
Clean milk container and suction tube thoroughly.



☑ **Weekly cleaning of the coffee outlet:**
Pull the outlet head to the top position and unscrew the central screw.



Pull down the distribution block, clean it and remount the block with the central screw.



☑ **Weekly cleaning of the bean hoppers:**
Remove grounds drawer and lift up the front. Turn the lever of the bean hopper clockwise to unlock it. Use both hands to pull out the bean hopper.
Use lukewarm water to clean the bean hopper. Dry it thoroughly afterwards.

☑ **Cleaning procedure is completed**
The coffee machine can be prepared for the next operation.

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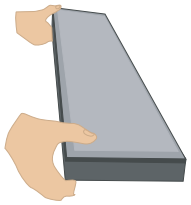
Preparation

- ☑ Black&White cleaning tablets
- ☑ Cleaning solution „**thermoblue**"
- ☑ Gloves and goggles

Use only the Black&White cleaning tablets (art.no. 70.00.06/box with 90 tablets or 70.00.05/carton with 36 boxes) to clean the water circuit, for the milk circuit use only the **thermoblue** cleaning detergent (art.no. 70.01.15/2.5Ltr. or 70.01.16/5Ltr.).

1.

- Empty and clean the drip tray before you start the daily cleaning process!
- Empty and clean bean hopper.



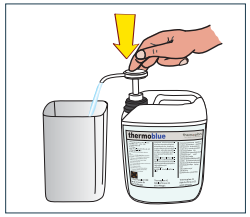
☑ Press both levers to the back to open the POD

☑ Slide the little white lever to the left side position

☑ Insert two cleaning tablets and close the POD

2.

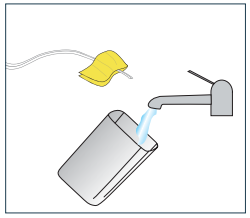
☑ Remove the milk container of the fridge and clean it. Pour 60 ml **thermoblue** into the container and put it back in the fridge.

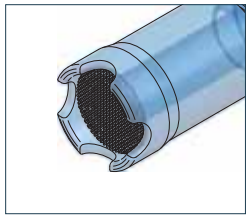


☑ Replace the suction tubes back into the container and press the cleaning key on the display.
The machine begins with the automatic cleaning which runs in 12 cycles. You can see the cleaning progress on the display.

☑ After the 8th cleaning cycle (after about 10 min.) the machine demands to empty and clean thoroughly the milk container.

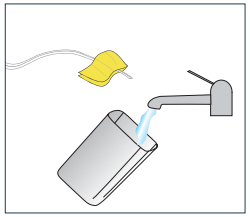
Clean the milk container with fresh water and make sure that there is no **thermoblue** left in the container. Clean the suction tube and hull thoroughly and put the container back into the fridge. After pressing the cleaning key, the remaining 4 cycles will be started. Takes about 5 min.





3.

☑ **After the 12th cleaning cycle:**
Clean milk container and suction tube thoroughly.



☑ <u>Press both levers to the back to open the POD.</u>
<u>Attention hot!!!</u>
Slide the little white lever to the right side position. Close the POD.

☑ **Daily cleaning of the coffee outlet:**
Remove the milk outlet and clean it with a brush and warm water.

☑ **Cleaning procedure is completed**
The coffee machine can be prepared for the next operation.

<u>Recommendation:</u>

Store the beans vacumm-packed in the fridge overnight.

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thermoplan

Cleaning Instructions CTM without fridge

BLACK&WHITE 3

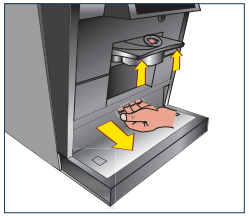
Preparation

- ☑ Black&White cleaning tablets
- ☑ Cleaning solution „**thermoblue**“
- ☑ Gloves and goggles

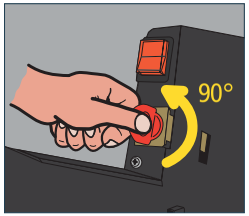
Use only the Black&White cleaning tablets (art.no. 70.00.06/box with 90 tablets or 70.00.05/carton with 36 boxes) to clean the water circuit, for the milk circuit use only the **thermoblue** cleaning detergent (art.no. 70.01.15/2.5Ltr. or 70.01.16/5Ltr.).

1.

☑ Remove the grounds drawer.

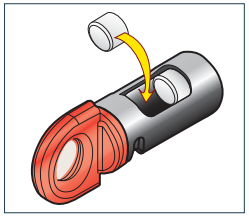


☑ Pull out the tablet holder by turning the black ring counter-clockwise.



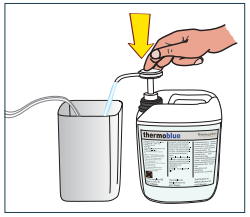
☑ Load two (2) tablets into the tablet holder and reinsert tablet holder.

Reinsert the grounds drawer.



2.

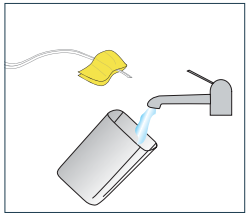
☑ Place suction tube in a container with 60ml **thermoblue**.

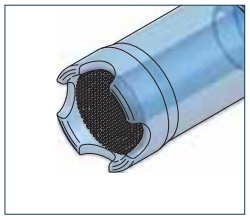


☑ Press the cleaning key on the display. The machine begins with the automatic cleaning which runs in 12 cycles. You can see the cleaning progress on the display.

☑ After the 8th cleaning cycle (after about 10 min.) the machine demands to empty and clean thoroughly the container.

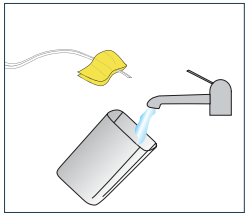
Clean the milk container with fresh water and make sure that there is no **thermoblue** left in the container. Clean the suction tube and hull thoroughly and put the container back into the fridge. After pressing the cleaning key, the remaining 4 cycles will be started. Takes about 5 min.



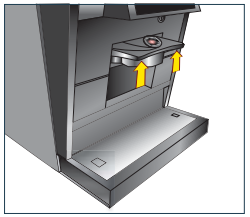


3.

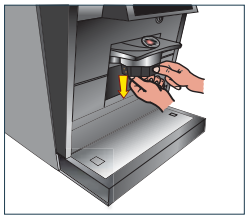
☑ **After the 12th cleaning cycle:**
Clean used container and suction tube thoroughly.



☑ **Daily cleaning of the coffee outlet:**
Pull the outlet head to the top position and unscrew the central screw.



Pull down the distribution block, clean it and remount the block with the central screw.



☑ **Cleaning procedure is completed**
The coffee machine can be prepared for the next operation.

Recommendation:

Store the beans vacumm-packed in the fridge overnight.

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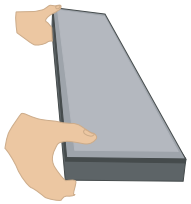
Preparation

- ☑ Black&White cleaning tablets
- ☑ Cleaning solution „**thermoblue**"
- ☑ Gloves and goggles

Use only the Black&White cleaning tablets (art.no. 70.00.06/box with 90 tablets or 70.00.05/carton with 36 boxes) to clean the water circuit, for the milk circuit use only the **thermoblue** cleaning detergent (art.no. 70.01.15/2.5Ltr. or 70.01.16/5Ltr.).

1.

- Empty and clean the drip tray before you start the daily cleaning process!
- Empty and clean bean hopper.



☑ Press both levers to the back to open the POD

☑ Slide the little white lever to the left side position

☑ Insert two cleaning tablets and close the POD

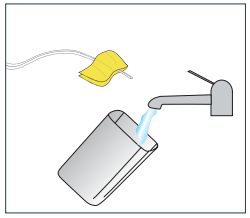
2.

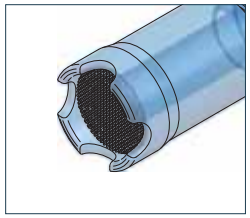
☑ Place suction tube in a container with 60ml **thermoblue**.

☑ Press the cleaning key on the display. The machine begins with the automatic cleaning which runs in 12 cycles. You can see the cleaning progress on the display.

☑ After the 8th cleaning cycle (after about 10 min.) the machine demands to empty and clean thoroughly the container.

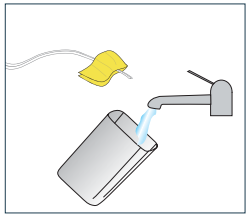
Clean the milk container with fresh water and make sure that there is no **thermoblue** left in the container. Clean the suction tube and hull thoroughly and put the container back into the fridge. After pressing the cleaning key, the remaining 4 cycles will be started. Takes about 5 min.





3.

☑ **After the 12th cleaning cycle:**
Clean suction tube and used container thoroughly.



☑ <u>Press both levers to the back to open the POD.
Attention hot!!!</u>
Slide the little white lever to the right side position. Close the POD.

☑ **Daily cleaning of the milk outlet:**
Remove the milk outlet and clean it with a brush and warm water.

☑ **Cleaning procedure is completed**
The coffee machine can be prepared for the next operation.

<u>Recommendation:</u>

Store the beans vacumm-packed in the fridge over-night.

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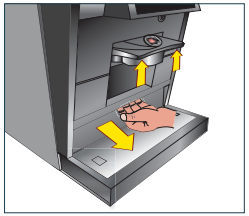
Preparation

- ☑ Black&White cleaning tablets
- ☑ Cleaning solution „**thermoblue**“
- ☑ Gloves and goggles

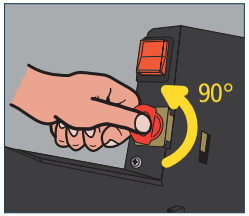
Use only the Black&White cleaning tablets (art.no. 70.00.06/box with 90 tablets or 70.00.05/carton with 36 boxes) to clean the water circuit, for the milk circuit use only the **thermoblue** cleaning detergent (art.no. 70.01.15/2.5Ltr. or 70.01.16/5Ltr.).

1.

☑ Remove the grounds drawer.

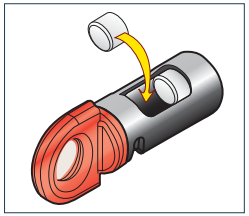


☑ Pull out the tablet holder by turning the black ring counter-clockwise.



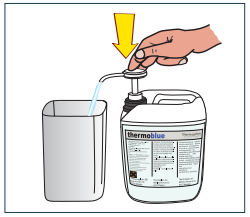
☑ Load two (2) tablets into the tablet holder and reinsert tablet holder.

Reinsert the grounds drawer.



2.

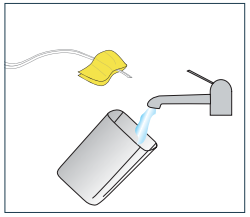
☑ Remove the milk container of the fridge and clean it. Pour 60 ml **thermoblue** into the container and put it back in the fridge.

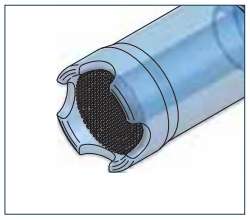


☑ Replace the suction tubes back into the container and press the cleaning key on the display.
The machine begins with the automatic cleaning which runs in 12 cycles. You can see the cleaning progress on the display.

☑ After the 8th cleaning cycle (after about 10 min.) the machine demands to empty and clean thoroughly the milk container.

Clean the milk container with fresh water and make sure that there is no **thermoblue** left in the container. Clean the suction tube and hull thoroughly and put the container back into the fridge. After pressing the cleaning key, the remaining 4 cycles will be started. Takes about 5 min.

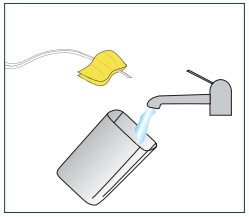




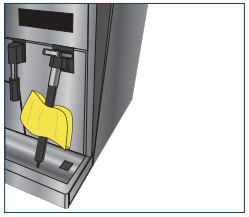
3.

☑ **After the 12th cleaning cycle:**

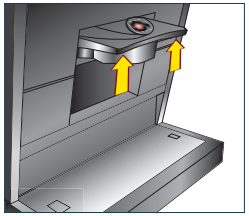
Clean milk container and suction tube thoroughly.



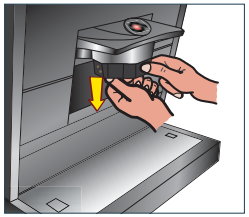
☑ **Clean the steam outlet and nozzle**
(Attention: Steam outlet and nozzle are hot. Danger of scalding!)



☑ **Weekly cleaning of the coffee outlet:**
Pull the outlet head to the top position and unscrew the central screw.



Pull down the distribution block, clean it and remount the block with the central screw.



☑ **Cleaning procedure is completed**
The coffee machine can be prepared for the next operation.

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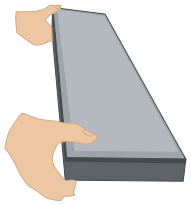
Preparation

- ☑ Black&White cleaning tablets
- ☑ Cleaning solution „**thermoblue**"
- ☑ Gloves and goggles

Use only the Black&White cleaning tablets (art.no. 70.00.06/box with 90 tablets or 70.00.05/carton with 36 boxes) to clean the water circuit, for the milk circuit use only the **thermoblue** cleaning detergent (art.no. 70.01.15/2.5Ltr. or 70.01.16/5Ltr.).

1.

- Empty and clean the drip tray before you start the daily cleaning process!
- Empty and clean bean hopper.



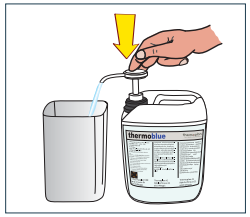
☑ Press both levers to the back to open the POD

☑ Slide the little white lever to the left side position

☑ Insert two cleaning tablets and close the POD

2.

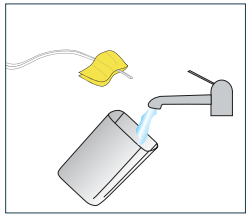
☑ Remove the milk container of the fridge and clean it. Pour 60 ml **thermoblue** into the container and put it back in the fridge.

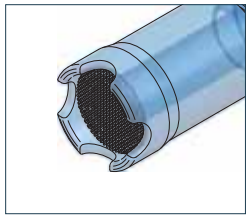


☑ Replace the suction tubes back into the container and press the cleaning key on the display.
The machine begins with the automatic cleaning which runs in 12 cycles. You can see the cleaning progress on the display.

☑ After the 8th cleaning cycle (after about 10 min.) the machine demands to empty and clean thoroughly the milk container.

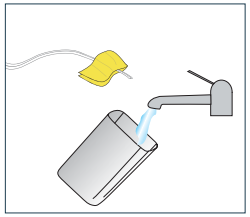
Clean the milk container with fresh water and make sure that there is no **thermoblue** left in the container. Clean the suction tube and hull thoroughly and put the container back into the fridge. After pressing the cleaning key, the remaining 4 cycles will be started. Takes about 5 min.





3.

☑ After the 12th cleaning cycle:
Clean milk container and suction tube thoroughly.



☑ <u>Press both levers to the back to open the POD.</u>
<u>Attention hot!!!</u>
Slide the little white lever to the right side position. Close the POD.

☑ Clean the steam outlet and nozzle
(Attention: Steam outlet and nozzle are hot. Danger of scalding!)

- Place the steam wand in a pitcher of ice water. Then press the „manual steam" key and let it steam for 2 seconds. Let the pitcher sit overnight.
- Remove the pitcher and blow out the steam wand. Sanitize the wand with a wiping cloth saturated in approved sanitizer.
- If the wand is clogged remove by turning counter-clockwise by hand and clean the inside of the steam wand and wipe off steam wand probe.
- Replace the steam wand by carefully sliding the wand over the probe. Finger-tightened the steam wand tube.

☑ Daily cleaning of the coffee outlet:
Remove the milk outlet and clean it with a brush and warm water.

☑ Cleaning procedure is completed
The coffee machine can be prepared for the next operation.